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UNITED STATES DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING ADMINISTRATION
56 Third Street, S. E.
Huron, South Dakota

"NATIONAL SCHOOL LUNCH PROGRAM"

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SCHOOL LUNCH NEWSLETTER FOR DECEMBER issued to PRIVATE AND PAROCHIAL SCHOOLS

Bulletin No. 4

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December 1946

A Christmas Wish
- - -

I wish I had a little shop
With things to give away;
I'd see that all the little folks
Had a happy Christmas day.

I'd place within their little arms
The toys they love to keep --
Long trains and ships and Teddy Bears,
And dolls that fall asleep.

Oh, if I had this little shop
All children would be fed
With golden fruit and candy, too,
With bowls of milk and bread.

--Margaret B. Southmayd
Vesta, Minnesota

SCHOOL LUNCH PROGRAM AIDS FARMERS

As School Lunch sponsors you are asked each month to cooperate in the Government's food program by including in your purchases those agricultural food items which are currently in abundance and relatively low-priced. This falls in line with the objectives to encourage increased consumption of foods in temporary abundance and to aid American farmers in the long-term development of better domestic markets for agricultural commodities.

HAVE YOU MADE USE OF THESE?

Please do not overlook opportunities to get technical assistance and additional advice for the improvement of your program. Consultation services regarding nutrition and school lunch recipe and menu planning are available to you by contacting your county and state Nutrition Committees, county and state Extension Service, Farmers Home Administration, and the Homemaking Division of the State Department of Public Instruction. Suggestions relative to health and sanitation measures and standards may be obtained by contacting the State Department of Health and local health authorities.

SCHOOL LUNCH RECIPES BEING DISTRIBUTED

The state office of the Production and Marketing Administration, at Huron, has recently sent to all sponsors a set of "School Lunch Recipes for 100," No. PA-18. The cards are grouped and indexed, and cover subjects from main dishes to desserts. Each recipe is designed to serve one hundred persons. If you have not as yet received your package, please notify this office so that a set can be mailed to you.

WATCH YOUR FOOD STORAGE

Be sure to inspect your food storage space. Are you making the mistake of storing potatoes in a warm room? Is the room littered with paper and rubbish, creating thereby an ideal nesting place for mice? Have you checked your stock of canned goods for indications of rusting and spoilage? Remember that good ventilation, cleanliness, cool temperature (40° to 60°), and removal of decayed stocks pay high dividends.

IMPORTANCE OF SUBMITTING CLAIMS WHEN DUE

Claims for Reimbursement must be submitted so as to reach our office on or before the 10th of the month following the calendar month being reported. In event you will not claim for the month, you should advise us by letter before the above mentioned date so that we will know you still intend to remain in the program.

In the past, it has often been necessary to return to sponsors over half of the monthly "Claims for Reimbursement" to be corrected and properly completed. The return of these forms delays USDA payments to sponsors for meals served or foods used in line with contract provisions. Our office sincerely appreciates receiving well-prepared claims, promptly submitted.

TOWARD A MORE BALANCED DIET

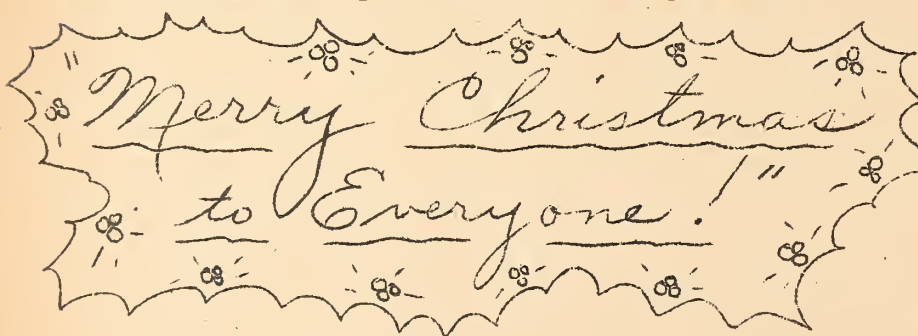
Reports indicate that 50% of the people of the United States do not get enough of such food items as dairy products, fruits and vegetables to enable them to enjoy full vigor and health. This should be borne in mind when cooks plan their school lunch menus. Even though dairy products are at present in the higher price brackets, sponsors cannot afford to lessen the quantity of whole milk that they are asked to serve in accordance with the School Lunch Program agreement.

There is nothing mysterious about the practical application of modern knowledge of nutrition. Leaving out all technical details, it means simply that the majority of our people need to get more milk and milk products, eggs, and certain fruits and vegetables. One good way to be sure that the children are getting some of these important items each day is to serve them every day in your school lunch program.

In a general way, eggs are a full equivalent for meat and can be used to advantage in many menus. The consumption of eggs in the United States has grown to an average of 28 dozen per person per year. Plan to serve eggs in some form in your lunch program as often as possible.

SERVING ON SCHOOL DAYS ONLY

Under the National School Lunch Act, schools can claim only for meals served on days that a bonafide and recognized school was in session. Therefore, schools operating dormitory set-ups and other multiple-meal programs can receive reimbursement for only the actual number of school days on which lunches or meals were served during the week, with such reimbursement based on the one meal (noonday meal only) per child per operating day as explained and in line with provisions of the agreement.



"Have you visions of a finer, happier world?
Tell the children!
They will build it for you."

--Clare Tree Major